STARTERS

YUBA (2 PER ORDER) 2.75
Honey Soy Marinated Tofu Pocket,
Pickled Vegetables, Scallion, Sushi Rice, Teriyaki

SEASONED EDAMAME (VG)(V)(GF) 3.25

PRETZEL ROLL (V) 6.25
Served with Seasonal Jam, Parmesan, Nacho Cheese

BANCHAN 6.75
Shareable Korean Side Dishes with Rice and Gim

SALADS

Add Salmon 6.50, Shrimp 6.50, Chicken 5.25, or Tofu 3.75

ANJU TENDER GREENS (VG)(V)(GF) 4.75
Carrot, Granny Smith Apple, Roasted Squash,
Sunflower Seeds, Apple Cider Squash Vinaigrette

WAKAME SALAD (GF) 5.25
Marinated in Mirin, Sesame Oil, Soy, Cucumber

TUSCAN KALE (V)(GF) 6.25
Candied Almond, Cranberry, Feta, Sherry Vinaigrette

WINGS

JUMBO WINGS

5 FOR $8 | 10 FOR $15 | 20 FOR $28
Buffalo, Anju Hot & Sweet, Korean BBQ, or Thai Chili & Lime
**Chef Tip—Keep it crispy! Ask for sauce on the side when wanting to stay clean or when taking them to go!*

RUSTIC PIZZA

10" Gluten-reduced crusts available for $1 more
Add an Egg to Any Pizza for 2.25

PIZZA BIANCO (V) 7.50
Roasted Garlic Cream Sauce, Mozzarella, Parmesan, Herbs

MARGHERITA (V) 9.50
Tomato Sauce, Fresh Mozzarella, Basil, Garlic Oil

FARMERS' BOUNTY (V) 10.25
Spicy Squash Puree, Mozzarella, Parmesan, Beets, Onions, Kale

FUNGHI SUPREME (V) 10.75
Tomato Sauce, Mozzarella, Parmesan, Mushrooms, Roasted Root Vegetables, Black Olives, Red Onion
**Chef Tip—Add Andouille and Jalapeño for 1.50*

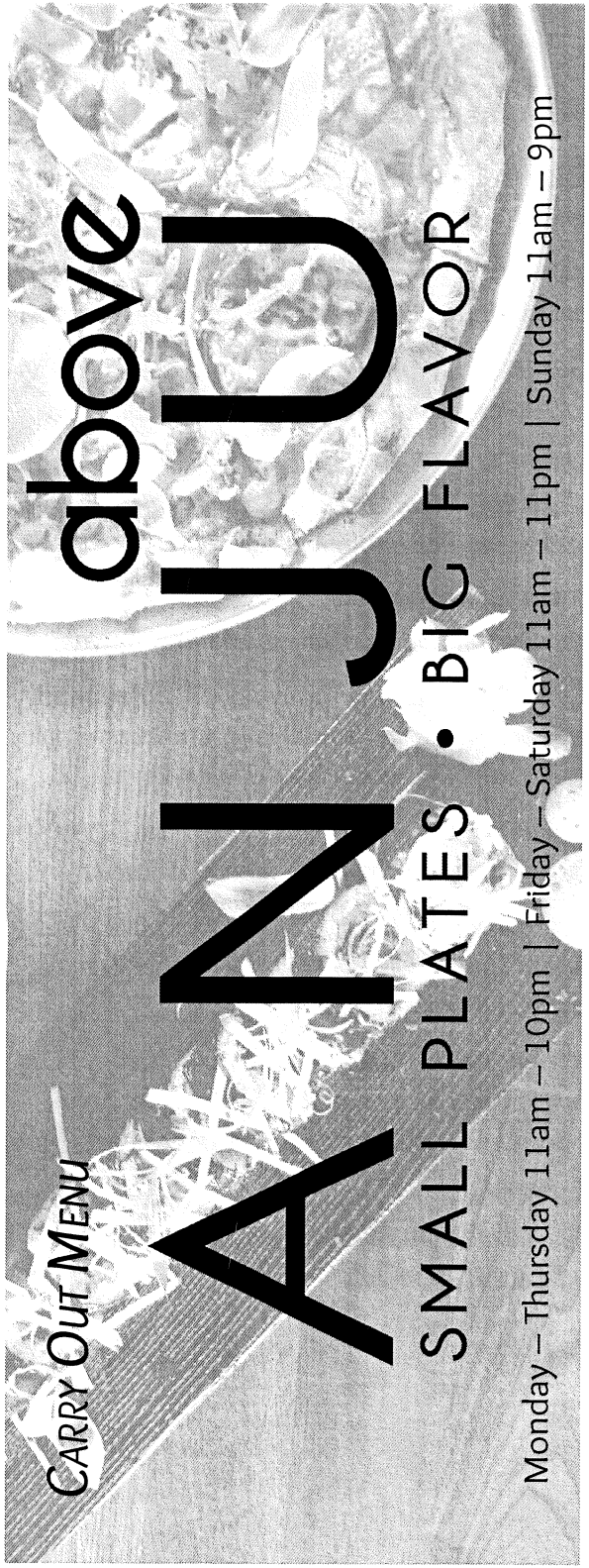
EL DIABLO 11.25
Tomato Sauce, Mozzarella, Andouille Sausage, Jalapeño, Korean Red Pepper Flake

CHICKEN TIKKA MASALA 12.75
Masala Sauce, White Cheddar, Confit Chicken, Onions, Mushrooms, Lime Yogurt

PORK CURRY 13.25
Thai Red Curry Sauce, White Cheddar, Pineapple, Pulled Pork Shoulder, Sweet Peppers
**Chef Tip—Add Jalapeño for Extra Spice*

HAWAIIAN 13.25
Tomato Sauce, White Cheddar, Smoked Ham, Roasted Pineapple, Herb Mix

ITALIAN BEEF 13.75
Roasted Garlic Beef Sauce, Provolone Cheese, Shaved Beef, Sweet Peppers, Caramelized Onions, House-Made Giardiniera, Red Wine Reduction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SUSHI ROLLS

CUCUMBER (V) (GF) 7.75
Kimchi, Gim, Scallion, Teriyaki, Spicy Mayo

GIMBAP (VG) (V) (GF) 9.00
Marinated Tofu, Kimchi, Pickled Vegetables, Teriyaki

SPICY SALMON 10.25
Carrot, Daikon Radish, Jalapeño, Masago, Spicy Mayo

FARM 2 FACE (V) 11.25
Tempura Roll, Napa Cabbage, Carrot, Cream Cheese, Sweet Pepper, Ponzu Dipping Sauce

TEMPURA SHRIMP 11.75
Carrot, Daikon Radish, Scallion, Cilantro, Teriyaki

BBQ PORK ROLL 12.25
Pulled Pork Shoulder, Braised Kale, Cranberry Apple Slaw, Korean BBQ Sauce, Fried Shallot Rings

WHITE HEAT (GF) 12.50
Escolar, Cucumber, Jalapeño, Mango, Sriracha

GUCCI CALI 13.25
Seasoned Lump Crab, Avocado, Cucumber, Lemon Puree, Miso Honey, Tempura Crumble

MAUI WOWIE TUNA (GF) 13. 75
Yellowfin Tuna, Avocado, Grilled Pineapple, Chia Seeds, Coconut Flakes, Anju Hot & Sweet

MEGA ROLL 14.75
BBQ Squid, Salmon Sashimi, Carrot, Cucumber, Mango, Kimchi, Avocado

HAND ROLLS

Served One Per Order

TAMAGO (V) (GF) 2.00
Farm Fresh Japanese Egg Omelette, Pickled Vegetables

MARINATED TOFU (VG) (V) (GF) 2.00
Cucumber, Kimchi, Pickled Vegetables

ATLANTIC SALMON 2.75
Masago, Carrot, Radish

YELLOWFIN TUNA (GF) 3.50
Avocado, Cucumber, Sweet Pepper

ESCOLAR (GF) 3.75
Cucumber, Jalapeño, Scallion

STEAM BUNS & DUMPLINGS

Steam Buns Served Three Per Order, Dumplings Five

VEGETARIAN STEAM BUNS (V) 5.75
Smoked Tofu, Caramelized Onion, Mushroom, Kimchi

PORK STEAM BUNS 6.25
Roasted Pork Shoulder, Korean BBQ Sauce, Scallion, Sriracha

YUM-YUM CHICKEN BUNS 6.25
Roasted Chicken, Pineapple, Spicy Red Curry, Honey

ANJU PORK DUMPLINGS 5.75
Pork Shoulder, Garlic, Ginger, Teriyaki
**Chef Tip—Try them fried!*

BOWLS

CHILLED SOBA NOODLE (VG) (V) (GF) 9.50
Buckwheat Noodles, Avocado, Carrot, Chili Lime, Radish, Sesame, Granny Smith Apple, Peanuts

VEGETABLE BOWL (V) (GF) 10.50
Tamago, Tofu, Avocado, Asian Greens, Rice, Seasonal Vegetables

GRAIN BOWL (VG) (V) (GF) 11.25
Quinoa, Spicy Chickpeas, Dressed Vegetables, Herbs, Lemon, Sunflower Seeds, Pickled Vegetables, Scallion

FISH BOWL (GF) 13.25
Spicy Salmon, Tuna Sashimi, Rice, Asian Greens, Gim

PORK BELLY RAMEN 13.75
Tonkatsu-Style Broth, Marinated Soft Boiled Egg, Seasonal Vegetables, Shiitake Mushroom, Scallion, Sesame

NIGIRI

Served Two Per Order with Rice and Wasabi

SALMON 3.25

HAMACHI 3.75

MARINATED SCALLOP 4.25

YELLOWFIN TUNA 4.25

ESCOLAR 4.25

* (VG) *Vegan* (V) *Vegetarian* *Pescatarian*
(GF) *Gluten Free* *Paleolithic*